

NIEL JOUBERT

ESTATE WINES



Rosé 2024

Alcohol - 12.39%
Residual Sugar - 2.2 g/l
Total Acidity - 6.1 g/l
pH - 3.20



Grape Varieties

66% Pinotage
22% Cinsault
12% Grenache Noir

Wine of Origin

Simonsberg-Paarl

Winemaking

After de-stalking and a light crushing, the juice and skins were left together in the pneumatic press for a short period to avoid over-extraction of colour. Only the free-run juice from the press was inoculated with a selected yeast strain and cold-fermented in stainless steel tanks until dry. The wine was then cold-stabilized, fined and filtered prior to bottling.

Tasting Notes

Beautiful rose water colour. Aromas of fresh strawberry, cherry, and raspberry, complemented by a hint of red apple. The crunchy acidity provides a vibrant and refreshing mouthfeel. The palate is graced with flavours of red apple skins, watermelon, and cherry, further enriched by juicy berry fruit notes. The well-balanced acidity ensures a lasting freshness that carries the fruit effortlessly, culminating in a delicate and elegant style that defines this exceptional rosé.

Food Pairings

Grilled salmon, strawberry & goat-cheese salad, pasta primavera, charcuterie board, Thai curry, seafood pasta.



www.nieljoubert.co.za



wine@nieljoubert.co.za



+27 (0)21 875 5419